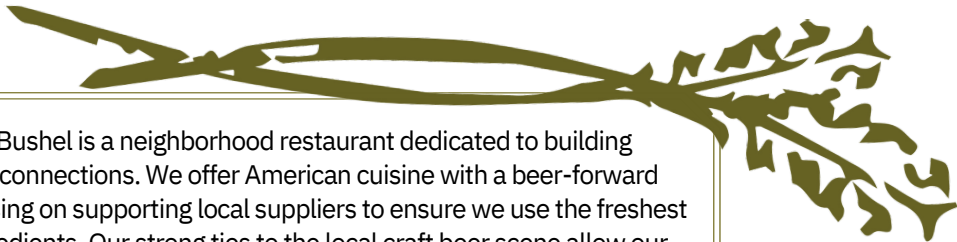


LUNCH & DINNER



Barrel & Bushel is a neighborhood restaurant dedicated to building community connections. We offer American cuisine with a beer-forward concept, focusing on supporting local suppliers to ensure we use the freshest regional ingredients. Our strong ties to the local craft beer scene allow our team to recommend the perfect food and drink pairings. Additionally, we take pride in our crafted cocktails and fine bourbons, which enhance your dining experience. Everyone is welcome at Barrel & Bushel to enjoy open-air dining, classic American fare, and a refreshing selection of spirits.

SHARE PLATES

PIMENTO DEVEILED EGGS smoked bacon lardons, pimento egg salad, aleppo pepper	14	CRISPY MUSHROOMS & WAFFLES buttermilk fried oyster mushrooms, local hot honey whiskey aioli, pepper jelly, buttermilk waffles	15	HOT FRIED CRISPY CHICKEN SLIDERS buttermilk chicken breast, B&B pickles, amber maple syrup, hot sauce, french toast brioche buns	16
72 HOUR PORK BELLY amber glaze, aromatic dusting	15	LOADED TOTS gouda & cooper cheese sauce, jalapeño mix, scallions	13	PUB SLIDERS* grass-fed beef, cremini & stout marmalade, cooper cheese, mayo, crispy onions, brioche buns	16
TRIO OF DIPS baby carrots, sweet baby peppers, crusty bread choose 3: pimento cheese, smoked rockfish spread, roasted red pepper walnut dip, classic hummus, or lemon basil pesto ricotta dip	15	JUMBO HEARTH PRETZEL gouda & cooper cheese sauce, creole mustard	16	AHI TUNA NACHOS* mango, jalapeño, wasabi aioli, sriracha, sesame seeds, fried wonton chips	16
B&B CHARRED WINGS bbq rub, sweet & tangy aleppo chili glaze, baby peppers & carrots, bbq ranch	15	CRAB DIP & HEARTH PRETZEL gouda & cooper cheese sauce, pimento cheese, maryland lump crab	26	CHEESE & CHARCUTERIE BOARD chef's choice cheeses & cured meats, jalapeño pepper jelly, creole grain mustard, B&B pickles & onions, house pretzel crisps	20

SOUPS & SALADS

CHEESE CRAB SOUP maryland lump crab, avocado, bacon, blackened old bay, crusty bread	17	ROASTED TOMATO SOUP herbs, crusty bread	8	CHICKEN TORTILLA SOUP tomatoes, sweet peppers, black beans, corn, tortilla strips, chili spices, crema, cheddar cheese, cilantro	12
STRAWBERRY BEET SALAD baby watercress, candied pecans, lemon basil pesto ricotta, balsamic blackberry reduction, crusty bread	10/16	MEZZE BOWL hearty grains of basmati, wild rice & red quinoa, roasted red pepper walnut dip, classic hummus, succotash tomato arugula salad with balsamic vinaigrette	16	CHOP SALAD romaine, house pickled chilies, B&B pickles, nashville hot ranch dressing, tomatoes, avocado, pickled onions, shredded cheddar	10/16

ADD ONS

Grilled Buttermilk Chicken Breast	10	NY Strip Steak* 6 oz.	14
Fried Buttermilk Chicken Breast	10	Apricot Glazed Salmon*	14
Burger Patty*	10	Maryland Lump Crab Cake	22

FRESH
& LOCAL

1855 BEEF • ISLAND BWOY • STRAUSS FAMILY FARMS • MARYLAND CRAB • HERITAGE FARMS • LYON BAKERY • MARY'S AIR-CHILLED CHICKEN • APEX BEE COMPANY • MARIBETH'S BAKERY • BARNYARD'S BEST

BURGERS & SANDWICHES

GRASS-FED CHEESEBURGER*	18
crisp lettuce mix, sliced tomato, mayo, B&B pickles, brioche bun, seasoned fries	
choice of: cheddar, pimento or cooper cheese	
PUB MELT*	20
grass fed beef patty, marble rye, cooper cheese, cremini stout marmalade, onion crisps, B&B pickles, seasoned fries	
BEEF BRISKET SANDWICH	20
house bbq sauce, crispy fried jalapeño, creamy horseradish, jalapeño cheddar bun, house coleslaw, house chips	
CRAB CAKE SANDWICH	32
maryland lump & jumbo crab, romaine, tomato, old bay remoulade, brioche bun, house chips	

ROASTED TURKEY, AVOCADO & BACON SANDWICH	17
baby arugula, lemon basil pesto ricotta, multigrain toast, succotash tomato arugula salad with balsamic vinaigrette	
FRIED CHICKEN SANDWICH	22
buttermilk chicken quarter, crisp lettuce mix, bbq buttermilk mayo, B&B pickles, B&B hot sauce, brioche bun, seasoned fries	
MEDITERRANEAN CHICKEN WRAP	17
lemon oregano chicken breast salad, cucumbers, kalamata olives, chopped romaine, tomatoes, feta cheese, tzatziki, multigrain wrap, house chips	
CRISPY MUSHROOM WRAP	16
buttermilk fried oyster mushrooms, bbq rub, house pickles, shredded romaine, arugula, jalapeño pepper jelly, tomatoes, multigrain wrap, local hot honey whiskey aioli, house chips	

SIDES

LOBSTER MAC & CHEESE	16
organic radiatori pasta, 3 cheese mornay sauce, cornbread crumble	
SUCCOTASH TOMATO ARUGULA SALAD	7
balsamic vinaigrette	
FIRE ROASTED VEGETABLES	8
zucchini, corn on the cob, potato, red peppers, baby carrots	

CORN SUCCOTASH	8
corn, fava beans, roasted pepper, pearl onion, oven dried tomato	
HEARTY GRAINS	7
basmati rice, wild rice & red quinoa	
PEE WEE POTATOES	8
crispy smashed potatoes with country ham & parmesan	

FAVORITES

HOT FRIED CHICKEN	30
crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, butter, amber maple syrup	
HERB MARINATED LAMB CHOPS*	38
chimichurri, crispy parmesan garlic potatoes	
CACIO E PEPE PASTA [HALF/FULL]	16/24
fresh parmesan, ground black pepper, oyster mushrooms, herb marinated tomatoes, pappardelle pasta	
ADD LOBSTER +14	
CEDAR PLANK SALMON*	32
roasted faroe island salmon fillet, apricot glaze, tropical salsa, plantain crisps, hearty grains	

CHARRED CHICKEN SKEWERS	26
garlic parmesan chicken breast, fire roasted vegetables, garlic butter	
BEEF BRISKET DINNER	30
house bbq sauce, crispy fried jalapeño, caramelized onion jam, house made corn bread, hot honey butter, coleslaw	
ONION CRUSTED ROCKFISH	33
wilted spinach, oven roasted tomatoes, portobello mushrooms, balsamic glaze	
SIGNATURE STEAKS*	
tangy red chimichurri, sea salt, seasoned fries	
choice of:	
6 oz. NY STRIP STEAK	26
12 oz. RIBEYE DELMONICO	40

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. A \$0.75 SURCHARGE APPLIES TO ALL TO-GO ORDERS